



GUSTO

Monastrell Viñas Viejas

Wine Origin Denominación de Origen Protegida (D.O.P.) Jumilla.

Vineyards GUSTO hails from some of the highest vineyards in Jumilla. At around 900m above sea level, our ancient Monastrell vines were planted up to 100 years ago.

Grape Varieties 100% Old Vines Monastrell

Soils Limestone soils, with thick subsoil and a sandy surface. Low in organic matter, but healthy, and with adequate permeability.

Winemaking Only our oldest and finest vines were used in the making of this wine. A selection process that naturally limited the total production of this vintage to 12,000 bottles (2,000 cases).

The healthiest and ripest grapes were selected by hand during the first week of October, before the maceration of the skins and musts in a small temperature-controlled stainless-steel tank. This lasted for most of the alcoholic fermentation and was followed by malo-lactic fermentation. The wine was then decanted into new French oak barrels.

Wine Ageing 50% of the wine was aged in new French oak barrels for a period of 18 months. Following this period of barrel ageing, the final assemblage was created and bottled. Total production for this vintage was 12,000 bottles.

Technical Specs. Alc. by Vol.: 15.5% Total Acidity: 5.5 g/l. RS: 2.0 g/l.

Tasting Notes Our ancient vines from the region's highest vineyards produce a powerful and deliciously concentrated Monastrell. Jumilla is home to the finest Monastrell wines and GUSTO is a standout example of the grape's seductively deep and spicy dark fruit flavours. The oak ageing adds to the finesse and balance and brings a wonderfully smooth quality to this bold and beautiful red. GUSTO's tannins are supple and smooth, helping to create a beautifully silken sensation in the mouth. GUSTO is a wine that oozes elegance and style, all the way to its long and sumptuously pleasant finish.

